

Garden menu

Light dishes:

Flammkuchen topped with serrano ham and rocket €10,50

Flammkuchen with apple, sour cream and cinnamon/sugar €8,50

Fried goat's cheese with bacon, wild mushrooms
and shallot confit €12,50

Fried watermelon marinated in balsamic vinegar
with serrano ham and lollo bianda €11,50

Carpaccio of beef fillet with shaved parmesan €12,50

Carpaccio of yellowtail kingfish (deep-sea sourced) €14,50

Main dishes:

Guinea fowl with caramelised skin accompanied
by green asparagus, cherry tomatoes,
cream and tagliatelle €15,50

Medallions of salmon with wild garlic in a
lemon marinade and baby leeks and white beans €18,50

Summer salad with poached egg €9,80
Croutons, herbs, gherkins, cherry tomatoes
and a cream or French dressing

available with:

Turkey fillet slices €4,50

4 fried king prawns €10,00

Beef fillet slices €10,50

Buffalo-mozzarella

with cherry tomatoes and basil pesto €12,50

with air-dried ham €15,50

with chard salad and smoked salmon €15,50

Summer drinks

Alcohol free

Alcohol free Monin Amaretto (similar to Campari)
with orange juice 4cl €6,00

Alcohol free wheat-beer 0,5l €3,60

Alcohol free Flensburger pilsner 0,33l swing-top bottle €3,40

Watermelon topped up with orange juice 0,3l €4,80

Cherry and banana juice mix 0,3l €3,50

'Bahamas'
apple juice with lemon and grenadine 0,3l €3,00

'Golfer's'
grapefruit juice topped up with bitter lemon 0,3l €3,90

Secco

Alcohol-free sparkling secco for summer refreshment
from the Schwane winery in Volkach, run by our fellow Romantik hotel
proprietors, the Pfaff-Düker €7,50

Also available as a classic secco with alcohol €8,40
from the Schwane winery in Volkach, run by our fellow Romantik hotel
proprietors, the Pfaff-Düker

Our garden menu wine recommendation for summer

2009 Jean Buscher pinot gris, quality Rheinhessen wine, dry

Jean Buscher winery, Bechtheim	bottle	0,75 l	€24,00
	Carafe	0,25 l	€8,00